



# Glenelly

A beacon of Stellenbosch craftsmanship, the Glenelly Glass Collection Shiraz reveals a harmonious marriage of floral elegance and spicy complexity, delivered through a velvety texture and radiant deep purple hue.



## Glass Collection Shiraz 2021

Stellenbosch, South Africa

### Region and Vineyards

The **Simonsberg sub-region of Stellenbosch**, located within South Africa's celebrated Western Cape, is known for producing wines of exceptional quality and finesse. This region benefits from a **Mediterranean climate**, where cool Atlantic breezes from nearby False Bay temper the warm days, creating ideal conditions for ripening Syrah. The combination of sunshine and cooling influences ensures the development of concentrated flavors while retaining freshness and natural acidity.

The soils in Simonsberg are predominantly **decomposed granite with clay**, providing excellent drainage while retaining enough moisture to sustain the vines through dry periods. For the 2020 vintage, an **exceptionally warm and dry spring** led to even bud burst and steady vine growth. The season was marked by **moderate temperatures during ripening**, allowing the grapes to develop complex aromas, balanced sugar levels, and lively acidity. These factors combined to produce a vintage celebrated for its concentration, structure, and overall harmony.

### Winemaking

The **Glenelly Glass Collection Shiraz** is crafted entirely from **100% Syrah**, reflecting the estate's dedication to producing varietally pure wines. After meticulous hand-harvesting, the grapes were **sorted and placed whole into tanks**, preserving the integrity of the fruit. Fermentation was initiated naturally, with daily **pump-overs (2-3 times)** to ensure gentle extraction of color, flavor, and tannins.

Following fermentation, the wine was left on its skins for an **extended three-week maceration**, a technique that enhances its velvety texture and aromatic depth. The wine then underwent **malolactic fermentation in French oak barrels**, where it was aged for **12 months**. This careful ageing process imparted a subtle oak influence, enriching the wine with spice and complexity without overpowering its fruit-driven character. The result is a finely balanced wine that exemplifies Glenelly's philosophy of harmony between tradition and innovation.

Alcohol :14,50 %

Composition: 100% Syrah



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## Tasting Notes

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- **Color:** A radiant deep purple hue with a vibrant, youthful intensity.
- **Aroma:** A captivating bouquet of **floral tones**, complemented by hints of **white pepper spice**, dark berries, and a touch of plum.
- **Palate:** On the palate, this wine is both rich and elegant, offering flavors of **spicy plum**, **dark berry**, and a whisper of chocolate. The mid-palate is supported by a **velvety texture**, with refined tannins and a lingering finish infused with spice.

## Did you know?

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The **Glenelly Estate** was founded by **May de Lencquesaing**, former owner of Bordeaux's Château Pichon Longueville Comtesse de Lalande. Her vision was to bring French winemaking savoir-faire to Stellenbosch, creating wines that embody both local terroir and European elegance. The **Glass Collection** is inspired by May's lifelong passion for glass art, reflected in the label design and the delicate balance of the wines.

## Wine Pairing Ideas

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- **Grilled Lamb Chops with Rosemary:** The wine's spice and dark fruit notes harmonize beautifully with the herbaceous and smoky flavors of grilled lamb.
- **Beef Bourguignon:** The wine's velvety texture and savory complexity enhance the dish's rich, slow-cooked flavors.
- **Duck Breast with Plum Sauce:** The wine's plum and berry notes echo the dish's fruity and savory profile, creating a seamless pairing.
- **Aged Manchego Cheese:** The nutty and caramelized tones of Manchego balance the wine's spiced richness and supple texture.



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